Cheese Quickies

Cheese. It gives you ideas.
Cheese to the rescue! That's what this booklet is all about. When you're in a hurry for a super hurry-up main dish or snack, a can't-fail canapé or a swift and swellegant dessert, if you have cheese on hand you have the situation in hand. These recipes tell you how to turn a crisis into a triumph—by turning nature’s most versatile food into something delicious. And don’t forget—cheese is one of the most nutritious and economical foods you can buy.
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Ham and Cheese Snacks

Baking sheet
Yield: 16

2 Tbsp. butter, softened
1 can (4 1/2 oz.) deviled ham
2 tsp. minced onion
1/2 tsp. prepared mustard
8 slices white bread, toasted
Chopped parsley
8 slices Cheddar cheese

In a small bowl combine butter, ham, onion and mustard; spread on bread. Place on baking sheet. Sprinkle with parsley; top with cheese. Broil 2-3 minutes or until cheese starts to melt. Cut in half and serve.

Party Cheddar Rounds

Baking sheet
Yield: 12

12 slices party rye bread
1 Tbsp. butter, softened
2 tsp. chopped chives
1/2 tsp. leaf oregano, crushed
12 slices Monterey Jack or Cheddar cheese
6 cherry tomatoes

Place bread on baking sheet; toast on one side under broiler. Combine butter, chives and oregano; spread on un-toasted side of bread. Return to broiler for 1-2 minutes or until lightly browned. With a 1 1/2- to 2-inch diameter scalloped cutter, cut slices of cheese into 12 rounds. Place a cheese round on each slice of bread. Cut 6 cherry tomatoes in half crosswise; place one half, cut side up, in center of cheese. Broil until cheese is slightly melted.

Cheddar Bologna Tidbits

Yield: 12

1/2 cup (2 oz.) shredded Cheddar cheese
2 Tbsp. cream cheese
6 slices bologna sausage
12 pimiento-stuffed olives

In a small bowl blend together cheeses. Spread about 1 tablespoon mixture on each of 5 bologna slices; stack and top with additional slice. Chill. At serving time, cut into 12 wedges; garnish each wedge with pimiento-stuffed olive secured with wooden pick.

Variation:
Substitute 1/3 cup crumbled Blue cheese for 1/2 cup Cheddar and proceed with recipe.

Toasted Cheddar Loaf

Baking sheet
Preheated 400°F oven
Yield: 26

1 two-pound loaf unsliced sandwich bread
2 cups (8 oz.) shredded Cheddar cheese
1 cup (2 sticks) butter, softened
4 tsp. onion juice OR
1/2 teaspoon garlic powder
Paprika

Remove crust from bread; cut into 1-inch thick slices but do not cut through bottom. Then slice in half lengthwise without cutting through bottom. Place on baking sheet. Combine 1 cup cheese, butter and onion juice; spread between, on sides and top of each section of bread. Press loaf together; sprinkle remaining 1 cup cheese on top. Sprinkle paprika over loaf. Bake 15 minutes.

PARTY STARTERS

Mexicali Bean Dip

Small skillet
Yield: approx. 1 1/2 cups

1 can (1 lb.) red kidney beans, drained
1/4 cup (1/2 stick) butter
1/4 tsp. garlic powder
1/4 tsp. cumin seed, crushed
1 cup (4 oz.) shredded Cheddar cheese

Drain beans, reserving liquid. In skillet melt butter; stir in beans and mash with a wooden spoon. Cook over medium-high heat about 5 minutes. Stir in garlic powder and cumin seed. Add reserved bean juice 1 tablespoon at a time to make desired dipping consistency. Stir in cheese. Serve warm as a dip with corn chips.

Blue Cheese Ball

Yield: approx. 1 1/4 cups

1 package (8 oz.) cream cheese
1/4 cup crumbled Blue cheese
1 Tbsp. grated onion
1/2 cup chopped parsley

In a small mixing bowl beat together cream cheese, Blue cheese and onion until smooth. Chill for ease in handling. Shape into ball; wrap in protective wrapping. Chill. Just before serving roll in chopped parsley.

Ham and Cheese Snacks
**Broiled Fish with Deviled Cheese**

**Broiler pan** 6 servings

2 pounds fresh or frozen (thawed) fish fillets
Melted butter
1 cup (4 oz.) shredded Cheddar cheese
2 Tbsp. chili sauce
1 Tbsp. prepared mustard
1 1/2 tsp. prepared horseradish

Place fish on foil-covered broiler pan. Brush fillets with butter. Broil 8-10 minutes, until lightly browned or until fish flakes easily with fork. Blend cheese, chili sauce, mustard and horseradish together; spread cheese mixture on fish. Return to broiler for 2-4 minutes or until cheese melts and lightly browns.

**Parmesan Liver Sauté**

**Large skillet** 6 servings

1 1/2 pounds beef liver, 1 1/2-inch thick
1/4 cup grated Parmesan cheese
1/4 cup fine cracker crumbs
1/2 tsp. paprika

Cut liver into 6 serving pieces. Combine Parmesan cheese, crumbs and paprika. In skillet melt butter; dip liver slices in butter, then coat both sides with crumb mixture. About 10 minutes before ready to serve, sauté liver on both sides in remaining butter until golden. Place on oven-proof platter and top with Parmesan cheese slices. Place under broiler just long enough to melt cheese slightly. Top each serving with a spoonful of tomato sauce, if desired.

**Chicken Shrimp Supreme**

**Saucepan, 3-quart** 8 servings

1/4 cup (1/2 stick) butter
1/4 pound sliced fresh mushrooms
2 Tbsp. sliced green onion
1/2 pound Mozzarella cheese, cut into 6 slices
Tomato sauce, catsup or chili sauce (optional)

In saucepan melt butter; add mushrooms and onion and sauté 5 minutes. Add soup; gradually stir in sherry and cream. Add cheese and heat over low heat, stirring occasionally, until cheese is melted. Add chicken and shrimp; heat to serving temperature. (Do not boil.) Just before serving, stir in parsley. Serve over rice.

**Scallops au Gratin**

Buttered baking dish, 1 quart Preheated 325° oven

4 servings

2 Tbsp. butter
1/4 cup all-purpose flour
1 cup milk
1 package (12 oz.) frozen scallops, thawed and drained
1 can (4 oz.) sliced mushrooms
1/4 cup chopped green onion
1 tsp. grated lemon peel
1/2 tsp. garlic powder
1/8 tsp. nutmeg
1 cup (4 oz.) shredded Cheddar cheese
2 Tbsp. fine dry bread crumbs
Paprika
English muffin halves, buttered and toasted
Tomato slices

In a large skillet melt butter. Blend in flour. Cook over low heat until mixture is smooth. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Add scallops, mushrooms with liquid, onion, lemon peel, garlic powder and nutmeg. Turn into baking dish. Combine cheese and bread crumbs. Sprinkle over all. Garnish with paprika. Bake 20 minutes or until mixture bubbles. To serve: Top each English muffin half with a slice of tomato; spoon over scallop mixture.
Main Dishes (cont.)

Blue Cheese and Tuna Casserole
Buttered shallow casserole, 1½-quart
6 servings Preheated 350° oven
¾ cup uncooked rice
2 Tbsp. butter
2 Tbsp. all-purpose flour
¼ tsp. salt
2 cups milk
½ cup crumbled Blue cheese
2 large tomatoes, peeled and sliced
1 can (9½ oz.) tuna, drained and flaked

Parsley
Cook rice according to package directions. In a 1½-quart saucepan melt butter. Blend in flour and salt. Cook over low heat until mixture is smooth. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Add cheese and stir until melted. Place rice in casserole; pour over 1 cup sauce; top with 6 slices of tomato, then tuna. Pour remaining sauce over all; bake 20 minutes. Remove from oven; garnish with tomato slices, return to oven 10-15 minutes. Garnish with parsley.

Ham 'n Swiss Pie
4 servings Preheated 375° oven
1 unbaked packaged pie shell, 9-inch
1 cup (4 oz.) shredded Swiss cheese
1 Tbsp. all-purpose flour
1 cup frozen chopped broccoli, thawed and drained
1 cup cubed cooked ham or canned luncheon meat (about ½ lb.)
2 Tbsp. chopped green onion
1 cup milk
2 eggs, slightly beaten
½ tsp. salt
½ tsp. pepper
¼ tsp. dry mustard

Combine cheese and flour. Layer half of broccoli, ham and cheese in pie shell. Repeat layers. Sprinkle onion on top. Combine milk, eggs, salt, pepper and mustard; pour over mixture in shell. Bake 40-50 minutes or until knife inserted near center comes out clean. Let stand 5 minutes before serving.

Meatless Spaghetti Dinner
Saucepan, 4-quart 6-8 servings
1 package (8 oz.) spaghetti
2 Tbsp. butter
Cheese Pasta Sauce
Cook spaghetti according to package directions; drain. Toss with butter. Turn onto hot serving dish; pour over Cheese Pasta Sauce.

Cheese Pasta Sauce
Saucepan, 1½-quart Yield: approx. 3 cups
1 can (2 oz.) sliced mushrooms
1 cup liquid
1 package (1½ oz.) Italian style spaghetti sauce mix
1 can (8 oz.) tomato sauce
2 Tbsp. butter
2 cups (8 oz.) shredded Cheddar or Brick cheese OR 1½ cups (6 oz.) shredded Provolone cheese

Drain mushrooms, reserve liquid; add enough water to make 1 cup. In saucepan combine mix and tomato sauce. Stir in liquid and butter. Cook according to package directions. Add mushrooms; stir in cheese just until melted.

Tuna Rice Pie
Buttered pie plate, 9-inch
6-8 servings Preheated 400° oven
½ cup uncooked regular rice
1 egg, beaten
2 cans (7 oz. each) tuna, drained and broken into pieces
1½ cups (6 oz.) shredded Cheddar cheese
2 eggs, beaten
¾ cup milk

Cook rice according to package directions. Combine egg and rice. Press mixture evenly against bottom and sides of pie plate, building up slightly. Place 1 can of tuna evenly over bottom and sprinkle with one-half of cheese. Top with remaining tuna, then cheese. Combine 2 eggs and milk. Pour over cheese and tuna. Bake 25 minutes. Let stand 5 minutes before serving.

Tacos
Baking sheet
10-12 servings Preheated 300° oven
1 can (7 oz.) tuna, drained
1 can (8 oz.) kidney beans, drained
1½ cups (6 oz.) shredded Cheddar cheese
⅔ cup sliced green onions
2 Tbsp. chili sauce
⅓ tsp. chili powder
10-12 prepared taco shells
1-2 tomatoes, diced (about 2 cups)
½ cup chopped green pepper
2 cups shredded lettuce
1½ cups (6 oz.) shredded Brick cheese

In a saucepan combine tuna, beans, Cheddar cheese, onions, chili sauce and chili powder; heat to serving temperature. Meanwhile heat taco shells in oven. In a bowl combine tomatoes and green pepper. Fill each taco with about 2 tablespoons tuna mixture. Top with tomato, lettuce and Brick cheese.
**Ham 'n Eggs Sandwich Style**

4 servings

- Large skillet
- 1 one-pound loaf French bread
- 1 can (4 1/2 oz.) deviled ham
- 4 eggs
- 1/4 cup milk
- 1 tsp. salt
- Dash of pepper
- 1/4 cup chopped green onion
- 2 tsp. butter
- 4 thick slices Cheddar cheese (about 8 oz.)
- 8 thin slices small tomato

Divide loaf in half. Freeze one half for future use. Slice remaining half lengthwise to make 2 equal bases. Toast under broiler, cut sides up. Spread with deviled ham. Beat together eggs, milk, salt and pepper. Add onion. Heat butter in skillet. Pour in egg mixture; cook over low heat, lifting and folding occasionally until eggs are set but moist. Arrange eggs over deviled ham. Cut slices of cheese on the diagonal. Arrange 4 tomato slices and 4 cheese triangles on each length of bread. Broil until cheese melts.

*Note: Brown-and-serve French bread (2 small loaves per pkg.) can be used in place of the French bread half. Slice each in half lengthwise to make 4 servings. Bake according to package directions, cut side up.*

**Cheese Onion Broil**

6 sandwiches

- 2 Tbsp. butter
- 1/4 tsp. salt
- 2 medium onions, thinly sliced
- 6 slices white bread, toasted

Butter, softened

- 6 Tbsp. chili sauce
- 6 thick slices Cheddar cheese (about 12 oz.)
- 3 slices bacon, cooked crisp
- 6 thinly sliced green pepper rings

In a skillet melt butter, mix in salt, sauté onions. Butter toast; place on broiler pan. Spread each slice of toast with 1 tablespoon chili sauce. Divide onions over toast. Top each with slice of cheese. Broil until cheese melts. Garnish each with crumbled bacon and green pepper ring.

**Triple Cheese Pizza**

Buttered pizza pan, 14-inch 4 servings

- Preheated 450°F oven
- 1 can (8 oz.) tomato sauce
- 1 tsp. instant minced onion
- 1/2 tsp. leaf oregano
- 1/4 tsp. garlic salt
- 1 package (4 oz.) refrigerated biscuits
- 1 cup (4 oz.) shredded Cheddar cheese
- 1/4 cup mushroom crowns, cut into small triangles
- 2 Tbsp. grated Parmesan cheese (optional)
- 2 Tbsp. sliced pimiento-stuffed olives

Combine tomato sauce, onion, oregano and garlic salt, set aside. On a pizza pan arrange 8 biscuits in a circle and 2 in the center. Flatten biscuits, pressing adjoining sides together to form a continuous circle, about 12 inches in diameter, with scalloped edges. Spread seasoned sauce on dough. Sprinkle with Cheddar cheese. Arrange mushrooms and Mozzarella cheese on pizza. Sprinkle with Parmesan cheese. Garnish with olives. Bake about 12 minutes.

**Variation:**

In place of mustard, substitute Sour Cream-Chile spread. To make: Combine 1/2 cup dairy sour cream, 2 tablespoons chili sauce and 1/2 teaspoon horseradish.

*Note: May be grilled on preheated grill also.*

**Waffled Swiss Sandwich**

Preheated waffle baker 6 sandwiches

- 12 slices rye bread
- 1/4 cup prepared mustard
- 12 slices (1 oz. each) Swiss cheese
- 1/4 cup sauerkraut, drained
- 3/4 pound thinly sliced corned beef
- 6 Tbsp. (3/4 stick) melted butter

Spread about one teaspoon mustard on each slice of bread. Place one slice cheese on each of 6 slices of bread. Divide sauerkraut over cheese (about 2 tablespoons per slice). Arrange about 2 ounces corned beef on each of 6 sandwiches. Top each with 1 slice of cheese and bread. Brush outer sides of sandwiches with butter. Bake in waffle baker until cheese begins to melt and sauerkraut is heated. Serve immediately.

**SAND-WITCHERY**
Cheese Crumble Apple Pie

**Cheese Crumble Apple Pie**

Pie Plate, 9-inch
Preheated 375° oven

1 unbaked pie shell, 9-inch

**TOPPING:**

- ½ cup all-purpose flour
- ¼ cup sugar
- ½ cup firmly packed light brown sugar
- ½ tsp. cinnamon
- 5 Tbsp. butter

**FILLING:**

- 5 to 6 cups peeled, thinly-sliced cooking apples (approx. 1½ lbs.)
- 1 Tbsp. fresh lemon juice
- 1¼ cups (6 oz.) shredded Cheddar cheese
- 4 tsp. all-purpose flour
- ½ tsp. nutmeg

Make a high rim on pie crust. To prepare Topping: Combine flour with sugars and cinnamon; cut in butter. Set aside.

To prepare Filling: Toss together apples and lemon juice. Mix together cheese, flour and nutmeg; toss with apples. Arrange apples in pie crust. Sprinkle on topping. Bake 40-50 minutes.

Pineapple Cheesecake Tarts

Muffin pan, 12-cup, 2½-inch diameter cups

12 tarts Preheated 375° oven

1½ cups graham cracker crumbs (about 20 squares)
- ¼ cup sugar
- ¼ cup (½ stick) butter, melted
- 1 package (8 oz.) cream cheese
- 1 package (3 oz.) cream cheese
- ¼ cup sugar
- 1 egg
- ½ tsp. cinnamon
- 1 can (1 lb. 4 oz.) crushed pineapple, well-drained
- ½ cup dairy sour cream
- 1 Tbsp. sugar

Line muffin cups with paper liners; set aside. In a bowl combine crumbs, ¼ cup sugar and butter; blend thoroughly; set aside 2 tablespoons for topping. Press remaining crumbs on bottoms and sides of paper cups to form shell. In mixing bowl beat cream cheese until smooth, add ½ cup sugar, egg and cinnamon; beat until thoroughly blended. Add pineapple; beating at low speed only until blended. Spoon into crumb shells. Bake 20 minutes. Meanwhile, combine sour cream and 1 tablespoon sugar. Remove tarts from oven and top each with about 2 teaspoons sour cream mixture; sprinkle with reserved crumbs. Allow to cool to room temperature; chill.

Fruit and Muenster

Place Muenster or Brick cheese, cut into cubes and wedges, on toothpicks in hors d’oeuvre’s holder. Arrange apple, pear and orange slices; grapefruit sections and cluster of grapes on plate around holder.

**CHEESE FOR YOUR SWEET TOOTH**
Cheese Topper for Vegetables

Toss together ¼ cup crushed, buttered, herb-seasoned stuffing and about ¼ cup shredded Cheddar cheese.


Serve Mustard Sauce over hot cooked asparagus, broccoli or cauliflower and sprinkle with Cheese Topper.

Cheese-Topped Chili Con Carne

Sprinkle shredded Cheddar or Provolone cheese over hot chili and serve.

Whipped Cheese Topping

Yield: 1 1/3 cups
2 cups (8 oz.) shredded Cheddar cheese
¼ cup milk

Allow cheese to come to room temperature. In a mixing bowl beat cheese until fairly smooth; gradually add milk and continue to beat until mixture is smooth and fluffy.

Serving Suggestions: Serve over hot apple pie or other fruit pie, warm gingerbread or spice cake, and for a spread on sliced apples or pears.

HURRY WITH THE CHEESE ON TOP
### CHEESE CHART

<table>
<thead>
<tr>
<th>NAME</th>
<th>COLOR, SHAPE, FLAVOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blue</td>
<td>White, marbled with blue-green mold; wheel; piquant, spicy</td>
</tr>
<tr>
<td>Brick</td>
<td>Light yellow to orange; brick-shaped; mild</td>
</tr>
<tr>
<td>Cheddar</td>
<td>Nearly white to orange; varied shapes and styles, with rind and rindless; mild to sharp</td>
</tr>
<tr>
<td>(American)</td>
<td></td>
</tr>
<tr>
<td>Colby</td>
<td>Light yellow to orange; cylindrical; mild</td>
</tr>
<tr>
<td>Cottage</td>
<td>White; packaged in cuplike container; mild, slightly acid</td>
</tr>
<tr>
<td>Edam</td>
<td>Creamy yellow with red wax coat; cannonball shape; mild, nutlike</td>
</tr>
<tr>
<td>Gorgonzola</td>
<td>Light tan surface, light yellow interior, marbled with blue-green mold; cylindrical; piquant, spicy—similar to Blue</td>
</tr>
<tr>
<td>Gouda</td>
<td>Creamy yellow with or without red wax coat; round and flat; mild, nutlike—similar to Edam</td>
</tr>
<tr>
<td>Monterey (Jack)</td>
<td>Creamy white wheels; mild</td>
</tr>
<tr>
<td>Mozzarella</td>
<td>Creamy white, rectangular and spherical; mild, delicate</td>
</tr>
<tr>
<td>Muenster</td>
<td>Yellow, tan or white surface, creamy white interior; small wheels and blocks; mild to mellow, between Brick and Limburger</td>
</tr>
<tr>
<td>Parmesan</td>
<td>Light yellow with brown or black coating, cylindrical; sharp, piquant</td>
</tr>
<tr>
<td>Provolone</td>
<td>Light golden yellow to golden brown, shiny surface bound with cord, yellowish white interior; pear, sausage and salami shapes; mild to sharp and piquant, usually smoked</td>
</tr>
<tr>
<td>Ricotta</td>
<td>White; packaged fresh in paper, plastic or metal containers, or dry for grating; bland but semisweet</td>
</tr>
<tr>
<td>Romano</td>
<td>Black coating; round with flat ends; sharp, piquant</td>
</tr>
<tr>
<td>Swiss</td>
<td>Rindless blocks and large wheels with rind; sweetish, nutlike</td>
</tr>
</tbody>
</table>

For each additional copy of this booklet send 25¢ for postage and handling to Cheese Quickies, American Dairy Association, 6300 North River Road, Rosemont, Illinois 60018.